

Table 3 Answers to the food safety questions (n = 412)

Question/answer	Frequency No. (%)	
Knowledge of spoiled food characteristics		
Can look like normal food ^a	134 (32.5)	
It smells bad	204 (49.5)	
It has a sticky feel	10 (2.4)	
I don't know	64 (15.5)	
Behaviour with leftover food		
Leave it on the table, then warm it before eating it	33 (8.0)	
I put it in the refrigerator, then heat it before eating it ^a	319 (77.4)	
I put it in the oven, then heat it before eating it	26 (6.3)	
I eat it without heating it	28 (6.8)	
I don't know	6 (1.5)	
Electricity shortage affecting refrigerator		
No shortage ^a	30 (7.3)	
Less than 6 hours	150 (36.4)	
Between 6 and 12 hours	174 (42.2)	
More than 12 hours	58 (14.1)	
Knowledge of safe practice: reheating meat/chicken before consumption (> 63 °C)		
Yes ^a	279 (67.7)	
Warm it a bit just to remove the cold	92 (22.3)	
I don't overheat the food	20 (4.9)	
No food surplus, no heating required	21 (5.1)	
Knowledge of safe practices: thawing food		
Heating for immediate consumption	Yes ^a	213 (51.7)
	No	199 (48.3)
In the refrigerator for consumption within 24h	Yes ^a	151 (36.7)
	No	261 (63.3)
Disposal	Yes ^a	94 (22.8)
	No	318 (77.2)
Refreeze	Yes	17 (4.1)
	No ^a	395 (95.9)
In the refrigerator for more than 24h	Yes	13 (3.2)
	No ^a	399 (96.8)

^aThese answers reflect adequate food safety practices.